

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/s Seven Seas Mariner* on February 19, 2002 in San Juan, Puerto Rico

No.	Ref.	Pts.	Critical	Description.	Corrective Actions Taken
1	22	2	No	Main Galley - Pot Wash The water temperature in the hot water sanitizing sink measured 185 °f, while the mounted thermometer reading was 194 °f.	The calibration problem is common for most equipment thermometers, and it was reported as a yard warranty claim. It is anticipated that the thermometers be replaced by the equipment supplier within the next couple of weeks.
2	22	2	No	Main Galley - Pot Wash The mounted thermometers on the pot wash machine were clouded over with condensation so the temperature was not visible.	The thermometer was replaced.
3	37	1	No	Main Galley - Dishwash Heavy condensation was present along the clean end of the warewash machine, partly due to a supply air diffuser mounted directly above the clean landing table. Water was condensing on the canopy exhaust hood and on the air diffuser and dripping down onto the counter below.	As a temporary measure to eliminate the condensation, or reduce to the extent possible, the fan speed was adjusted and the ambient air output temperature was changed from 14.8°C to 16°C. In addition, a warranty claim has been filed with the manufacturer of the exhaust hood system. The deficiency will be fully and permanently corrected during the next dry-docking of the vessel.
4	22	2	No	Veranda Galley - Dishwash The mounted final rinse thermometer registered 170 °f while the plate temperature was 164 °f in the glasswash machine. The mounted final rinse thermometer registered 172 °F while the plate temperature was 170 °F in the dishwash machine.	The calibration problem is common for most equipment thermometers, and it was reported as a yard warranty claim. It is anticipated that the thermometers be replaced by the equipment supplier within the next couple of weeks

5	16*	0	Yes	Crew Galley The log posted on the blast chiller revealed that potentially hazardous foods were placed in the unit at internal temperatures ranging from 165-180 °f. At the 2-hour point they had temperatures ranging from 78-83 °f. The foods did fall below 41 °f at the 6-hour time check.	The text below was incorporated into the standard operating procedures for the galley:
<p>Standard Operating Procedures:</p> <p>It is the direct responsibility of the Chef de Cuisine or Sous-Chef in charge of the respective outlet or food preparation area to monitor that;</p> <p>1.) All potentially hazardous food shall be cooled <u>within</u> 2 hours from 140°F (60°C) to 70°F (21°C); and</p> <p>2.) From 70°F (21°C) to 41°F (5°C) or less <u>within</u> four hours.</p> <p>A log must be maintained to substantiate the temperature checks by the relevant person in charge.</p>					
6	37	1	No	Crew Galley - Hot Galley Water was condensing on the deckhead inside of the exhaust hood at the soup kettles and at the adjacent air supply diffuser. Water was dripping to a preparation counter from the diffuser.	As a temporary measure to eliminate the condensation, or reduce to the extent possible, the fan speed was adjusted and the ambient air output temperature was changed from 14.8°C to 16°C. In addition, a warranty claim has been filed with the manufacturer of the exhaust hood system. The deficiency will be fully and permanently corrected during the next dry-docking of the vessel.
7	24*	0	Yes	Crew Galley - Pot Wash The hot water sanitizing sink had a water temperature of 169 °f during active use.	The text below was incorporated into the Standard Operating Procedures:

<p>Standard Operating Procedures:</p> <p>It is the direct responsibility of the operator of the post wash station to ascertain that hot water used for sanitizing is maintained at a temperature of 171°F (77°C) or above during active use.</p> <p>Temperatures below 171°F (77°C) during active use must immediately be reported to the respective supervisor.</p> <p>A log must be for hourly temperature reading must be maintained.</p>					
8	22	2	No	<p>Production Galley - Pot Wash</p> <p>The water temperature in the hot water sanitizing sink was 170 °f, while the mounted thermometer registered 180 °f</p>	The calibration problem is common for most equipment thermometers, and it was reported as a yard warranty claim. It is anticipated that the thermometers be replaced by the equipment supplier within the next couple of weeks
9	*	0	No	<p>Comment</p> <p>Cleanliness of food and non-food contact surfaces was very good in all the catering areas, bars, and provisions. Organization and employee practices were also strong.</p>	No action required.
10	*	0	No	<p>General Comments</p> <p>The record keeping for pools, potable water and pest management were excellent. The staff members should be commended for their organizational efforts.</p>	No action required.

Othmar Hehli
Senior Director of Operations
March 11, 2002
Radisson Seven Seas Cruises